



## MISHICOT'S YESTERYEARS: THE SKWOR MEAT MARKET

By: Lois Skwor Vawter and Victoria Skwor Kellner

### PART TWO

During the springs, the river in Mishicot would flood, and some years the water came over the banks onto the Main Street, running through the building and filling the basement of the meat market. Everything was shut down, to prevent a fire or explosion, until the water subsided. Since that time, a new dam has been built to help regulate the level of the water.

In the 1950's, Hugo Skwor gradually taught his son Paul the business, and when Hugo retired in 1961, he sold the meat market to Paul and Laverne Skwor. Paul made many improvements in the building and in areas of meat processing. He built a new smoke house, and people from many miles away would come to buy Skwor's "Ho-Made" sausage. Skwors had their own spice recipe, developed over the years. It was never written down. As youngsters, Victoria and Lois would stop after school to watch Grandpa and Dad make sausage and wieners.



After the meat was ground and the spices added, it was stuffed into natural animals casing, twisted and tied, and loaded onto cars which held rows of the raw products. When the cart was full, they were pushed to another room, and lowered into a huge boiler of hot water. When they had cooked for about the right time, as the girls remember, Grandpa Joseph would fish a sausage out, holding it up to his ear and squeezing it. If it sounded "like a bullfrog," he would toss it back to cook some more.

Since 1959, meat of USDA quality was purchased in quarters from nearby meat packing houses in Green Bay and Milwaukee. Slaughtering was no

longer done at Mishicot. At the end of each day, the wooden chopping blocks were scraped and salted, and the saws and knives sharpened, cleaned, and put away, ready for the next day's business.

They cured and smoked their own hams, sausage, and bacon. While the smokehouse was being used, Paul got little sleep, because the fire had to be checked every fifteen minutes. Smoking was done the old-fashioned way, using sweet maple wood. Paul could smell if the fire was too hot or too low from three rooms away. Water was kept handy, and some was poured in to keep the humidity just right. Smoking of hams usually took three days. Summer sausage, bacon, wieners, and bologna were smoked once a week, and were always all sold out before the next batch was made.

Paul operated the business until November 23, 1984, when he suddenly passed away of a heart attack. The business was carried on by David and Laverne, Paul's son and widow. Laverne, fondly known as Susie, worked with David in the market, waiting on customers and tying wieners and sausages. They operated the business for six

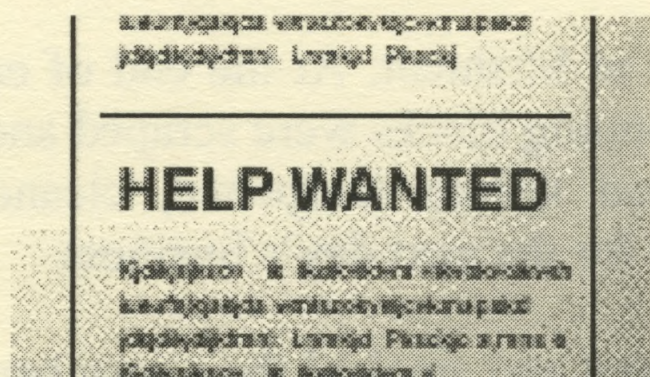
years, until September 1991... just three years shy of Skwor Meats' 100<sup>th</sup> anniversary.

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**Editor's Note:** We are hoping to publish similar stories in the future about other historic Mishicot businesses, if the necessary information (and picture) are available. Can you help? Please let us know, or leave word at the Village Hall or MAGIC/Main Street Office.

(Edited by: George Schmidt)





## VOLUNTEERS NEEDED

**H**ELP! The Main Street Office needs one (or more!!) volunteers who have a computer and are somewhat proficient in word processing to type various articles and documents from time to time. Must be able to attach files to an e-mail or copy files to a disk. Microsoft Word or Word Perfect format required. No heavy lifting!!

Pay: Being part of a great Main Street Organization - and you get to raid the candy dish when you stop by the office! Contact Kathy at 755-3411.

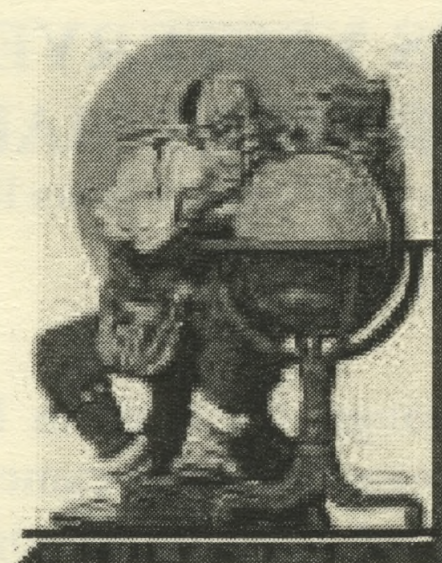
## DESIGN COMMITTEE MEETING NOTICE

**T**he Main Street Program Design Committee January meeting has been adjusted due to a museum program. The next meeting is Monday, January 17, 2004 at 6:30 pm in the village hall.



## YOUR ATTENTION PLEASE

- MAGIC Board Meetings are the 1<sup>st</sup> Wednesday of each month at 6:30 PM in the Fox Hills Board of Governor's Room. The January meeting will held on January 12.
- Volunteers are ALWAYS needed! Get involved in your community. To join a committee, call Kathy Lindsey at the Main Street Office, 755-3411.



## WHAT'S "NEW" AT THE OLD SCHOOL?

**M**ark your calendars for the second weekend in January of 2005! Friday, Saturday and Sunday, January 7-9, 2005, will be NORMAN ROCKWELL DAYS at *The Old School*. Norman Rockwell collectibles and memorabilia have occupied 3 rooms on the 2<sup>nd</sup> floor since 1980. His works hold a warm place in the hearts of so many of us.

During NORMAN ROCKWELL DAYS you will receive 25% off Rockwell items (except consignment) and all of January most Christmas items will be 40% off.

If you haven't walked the old halls in awhile...go see the old yearbooks, pictures, desks, brightly painted walls and enjoy complimentary coffee in *THE LUNCH ROOM*.....

## THOUGHTS FROM THE BARN

**M**y barn is full of hay. To me there is nothing more comforting than walking into the barn on a crisp winter's evening and listen to the horses contentedly munching on their hay. In the spirit of this holiday season, I wish you peace and contentment.

*Kathy Lindsey*  
Mishicot Main Street Manager